

CLAIMS

1. A brewed malt beverage to which caffeine is added to improve foaming properties.
2. The beverage according to claim 1, wherein said caffeine is added during brewing.
3. The beverage according to claim 2, wherein the caffeine is added during boiling.
4. The beverage according to claim 2, wherein the caffeine is added during mashing.
5. The beverage according to claim 2, wherein the caffeine is added following mashing.
6. The beverage according to claim 2, wherein the caffeine is added during finishing.
7. The beverage according to claim 1, wherein the caffeine is added in an amount equal to 10 to 300 milligrams of caffeine per 12 ounces of beverage.
8. The beverage according to claim 7, wherein the caffeine is added in an amount equal to 20 to 100 milligrams of caffeine per 12 ounces of beverage.
9. A method of improving the foaming properties of a brewed malt beverage which comprises adding caffeine to the malt beverage.
10. The method according to claim 9, wherein said caffeine is added prior to or following fermentation.
11. The method according to claim 10, wherein the caffeine is added during mashing.

1 12. The method according to claim 10, wherein the caffeine is added during
2 boiling.

3 13. The method according to claim 10, wherein the caffeine is added during
4 finishing.

5 14. The method according to claim 10, wherein the caffeine is added during
6 aging.

7 15. The method according to claim 9, wherein the caffeine is added in an
8 amount equal to 10 to 300 milligrams of caffeine per 12 ounces of beverage.

9 16. The method according to claim 15, wherein the caffeine is added in an
10 amount equal to 20 to 100 milligrams of caffeine per 12 ounces of beverage.

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